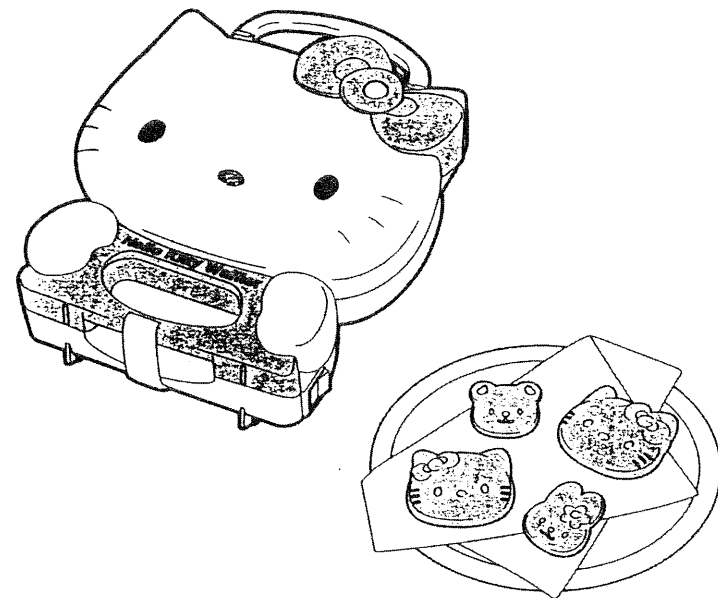




WAFFLE MAKER



OWNER'S MANUAL

KT5221

IMPORTANT SAFEGUARDS

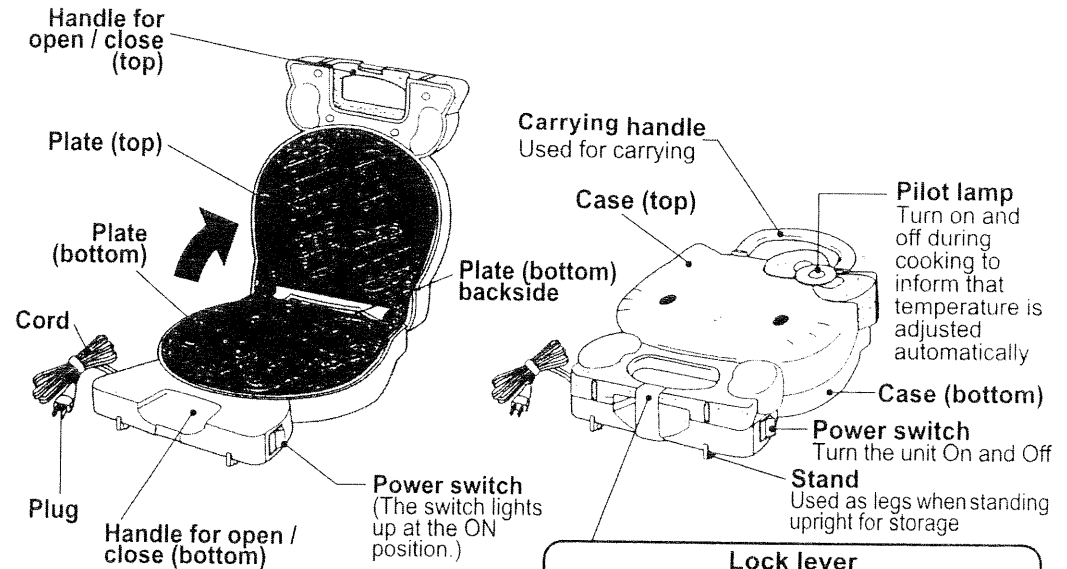
When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surface. Use handles or knobs.
3. To protect against electric shock do not immerse cord, plugs, or the appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.

9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet
13. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

Name and Function of Parts



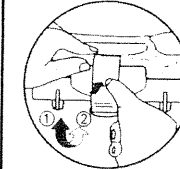
Function of Thermostat

This unit has a built-in thermostat (temperature regulator) to prevent overheat and pilot lamp will automatically turn on and off during cooking, however this is not a fault.

Lock lever

Case (top) is opened about half after lock lever is released. Be careful for burning when opening/closing the case during cooking since plate surface, exposed part of backside of the plate (bottom) and main unit are high temperature.

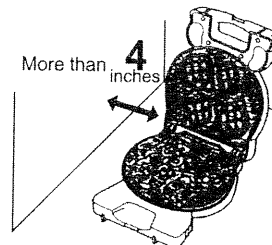
- Accompany hands as illustrated
- **How to release lock lever**
Slightly push the center of lock lever and pull the lock lever toward arrow ① direction by putting finger to the projection part at the bottom.
- **How to lock the lock lever**
Slightly push the center of the lock lever and push the lock lever toward arrow ② direction until you hear a clicking sound.



projection part

Place of Use

- **Separate this unit from the wall or furniture during use.**
This precaution is necessary to prevent deformation or discoloration to heat or fire.
- **Do not install at a place higher than the level of your shoulders.**
There is a risk of burning by touching the plate when you open/close the case or pour dough into the unit.

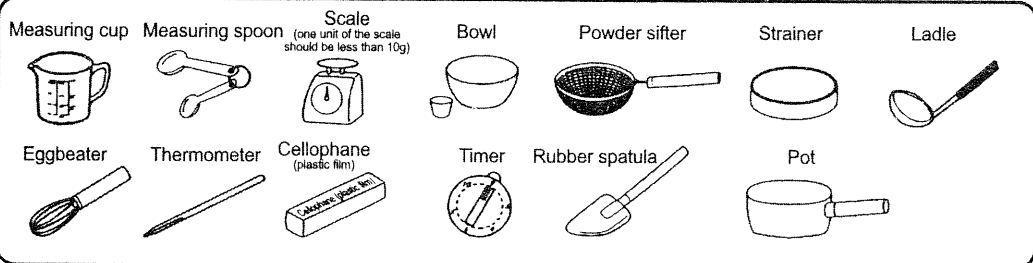


- Separate this unit at longer distance from the wall or furniture which is made of plastic or wood which is susceptible to heat

Cooking Example

Making waffle dough

Tools for making waffle dough



Pancake mix powder type

You can enjoy cooking waffles easily by using pancake mix powder

- Cooking materials (about 3 times cooking available)**
4 waffles for 1 cooking
- Pancake mix powder.....7 oz
- Egg.....1
- Milk..... 5 fl.oz

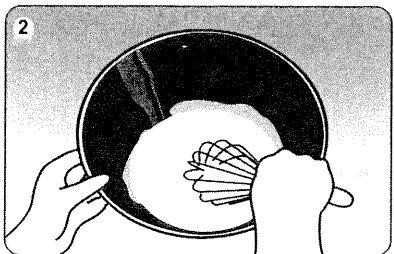
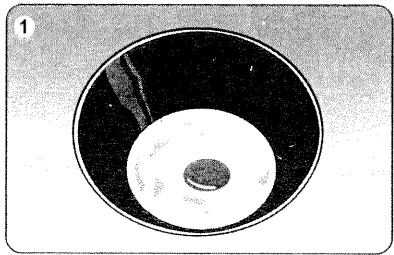
How to make

- Put pancake mix powder into the bowl and add egg, milk.
 - Mix ① well.
 - Spread butter, salad oil or spray with non-stick cooking spray onto the preheated plate, pour the dough and cook for about 4 minutes.
- * Waffle mix powder is also available instead of using pancake mix powder. See instruction on the package for using waffle mix powder.

Variation

- Cocoa waffle**
- (A) Cocoa powder.....0.4 oz
- Tea waffle**
- (B) Tea leaves (minced).....0.2 oz

Cocoa waffle is able to be baked by adding (A), and tea waffle is able to be cooked by adding (B) at the procedure ① of **How to make** of pancake mix powder type along with other materials. In such case, change the amount of milk to 5.7 fl.oz



Home made type

Hard type baked waffle

- Cooking materials (about 6 times cooking available)**
4 waffles for 1 cooking
- Weak flour..... 8 oz
- Baking powder2 and 1/3 teaspoonfuls
- Sugar.....2 oz
- Salt.....a little
- Milk.....6 fl.oz
- Plain yogurt.....2 oz
- Egg.....2
- Unsalted butter.....1.6 oz
- Vanilla essence.....a little

Preparation

- Mix weak flour with baking powder, sugar and salt in the bowl and sift them.
- Dissolve butter in hot-water.

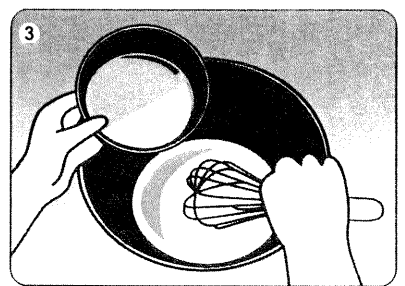
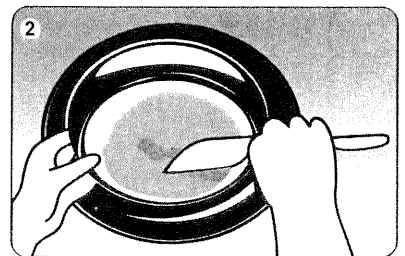
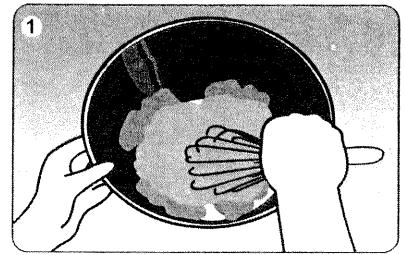
How to make

- Mix the sifted flour lightly with eggbeater, add milk, yogurt, egg and mix them with the flour well enough not to make lumps of flour.
- Strain the ① material after they are mixed thoroughly.
- Add the dissolved butter and vanilla essence to ② material and mix them furthermore with eggbeater.
- Spread butter, salad oil, or spray with non-stick cooking spray onto the preheated plate, pour the dough and cook for about 4 minutes.

Variation

- Chocolate waffle**
- (A) Sweet chocolate (melted)1.2 oz
- Chocolate chip1.8 oz
- Rum raisin waffle**
- (B) Rum raisins 2 oz
- (Soak dry raisins into hot water)

Chocolate waffle is able to be baked by adding (A), and rum raisin waffle is able to be cooked by adding (B) at the procedure ③ of **How to make** at Home made type.



Brussels type

Soft and light type baked waffle

■ Cooking materials (about 6 times cooking available)

4 waffles for 1 cooking

Strong flour	2.6 oz
Weak flour	2.6 oz
Sugar	1.6 oz
Salt	a little
Dry yeast	0.2 oz
Egg	2
Milk	8.5 fl.oz
Unsalted butter	2.6 oz
Vanilla essence	a little

Preparation

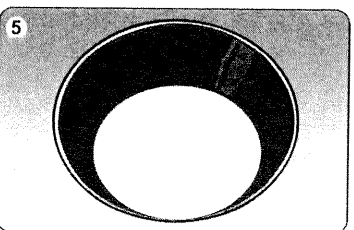
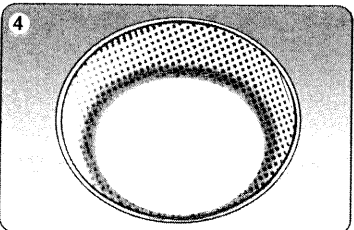
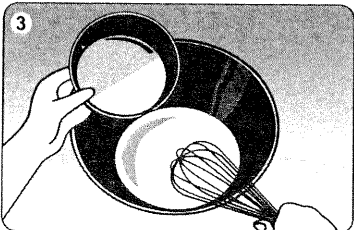
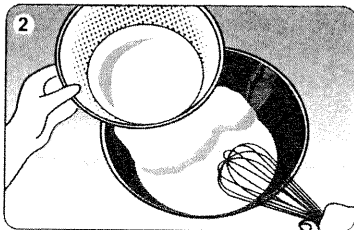
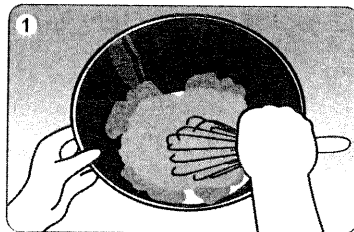
- Mix strong flour with weak flour, sugar and salt in the bowl and sift them.
- Dissolve butter in hot-water.
- Warm milk with 122°-144°F and mix beaten egg with milk.

How to make

- ① Add yeast with sifted flour and mix them lightly with eggbeater.
- ② Add milk mixed with beaten egg to ① when milk temperature gets 95°-104°F and mix them thoroughly not to make lumps of flour.
- ③ After being mixed completely without any powder, add dissolved butter and vanilla essence and mix them until the dough becomes smooth.
- ④ After the dough is made, put plastic film on the dough and ferment the dough for about 1 hour at warm place (about 82°-86°F).
- ⑤ Fermentation is completed if the dough rises about 1.2-1.3 times and bubble comes out on the surface.
 - ★ Fermenting condition can be checked by the bubble condition coming on the surface. If there becomes more fermentation than necessary and too many bubbles come out, baked waffle would be coarse and the smell would not be so good. (Refer to picture 5 for standard bubble condition)
- ⑥ Spread butter, salad oil or spray with non-stick cooking spray onto the preheated plate, pour the dough and cook for about 5 minutes.

All powder flour waffle

Of all the cooking materials for Brussels type, using the all powder flour 2.6 oz in instead of weak flour, using brown sugar 2.3 oz in instead of sugar and adding only dissolved butter at procedure ③, all powder flour waffles are able to be baked.



How to make topping



You can enjoy plain waffle with topping such as maple syrup and powder sugar. You can also enjoy cream, sauce, vegetable and fruits topping on waffles for your taste. Topping amount is equivalent to waffle amount of 6 times cooking (about).

Cream topping

Whipped cream

■ Cooking materials

Fresh cream	3.5 oz
Sugar	0.7 oz
Yogurt	3 oz
Powder sugar	a little

How to make

- ① Put fresh cream, sugar into the bowl and mix them by eggbeater about 80%.
- ② Mix yogurt with ①.
- ③ Put ② on baked waffle and sprinkle powder sugar by using tea strainer.

Custard cream

■ Cooking materials

Egg yolk	3
Sugar	1.8 oz
Weak flour	1 and 1/3 teaspoonfuls
Corn starch	1 and 1/3 teaspoonfuls
Milk	8.8 fl.oz
Butter	1.3 oz
Vanilla essence	a little
Rum	2/3 teaspoonful

How to make

- ① Put egg yolk and sugar into the pot and mix them well by eggbeater until the color gets white.
- ② Add sifted weak flour and corn starch all at one time in ①, mix them completely by eggbeater until it gets no powdery, and mix them more by adding warmed milk little by little.
- ③ Put ② on the fire and mix them well by wooden scoop until ② gets thick. Add butter and vanilla essence and mix quickly, add rum after the cream gets mildly cooled down and put the cream into the refrigerator for cooling down.
 - ★ You can make chocolate custard cream if you add 1.8 oz of sweet chocolate (melted) along with butter and vanilla essence at procedure ③ of [How to make](#).

How to make

Memo

Fruits of your taste to go with waffles will give you a good waffle taste.

Fruits sauce topping

Hot apple sauce

■ Cooking materials

Apple(Kougyoku)	Big 2 pieces
Sugar	3.5 oz
Lemon juice	0.7 fl.oz
Cinnamon	1/2 teaspoonful
Butter	0.5 oz
Brandy	1 tablespoonful
Corn starch	1 teaspoonful

How to make

- ① Cut the apple vertically in 4 pieces with skin left on the apple, remove the core, cut the pieces into fan shape, put them in a pot and add sugar and lemon juice.
- ② Put the cover on a pot and boil apple pieces over a low flame until the pieces get softened.
 - ★ Mix the pieces in the pot occasionally not to burn the pieces.
- ③ Add cinnamon and butter with ②, dissolve corn starch with brandy, and mix it with ② and make them thick.

Strawberry sauce

■ Cooking materials

Strawberry	14 oz
Sugar	2.5 oz
Lemon juice	1 tablespoonful
Brandy	1 tablespoonful

How to make

- ① Remove the strawberry leaves, and cut the strawberries vertically into each 4 pieces.
- ② Put strawberry pieces, lemon juice, and sugar in the pot and cook them over a medium flame for about 10 minutes.
- ③ Turn off the flame, add some brandy and mix lightly.

Memo

Ice cream or cream of your taste to go with waffles will also give you a good waffle taste.

Vegetable topping

Coleslaw

Cooking materials

Cabbage...middle size 1/4
 Purple cabbage...1.8 oz
 Salt.....a little
 Mayonnaise.....1 oz
 Sour cream...1 and 1/2
 leaspoonfuls
 Wine vinegar...1/2 tablespoonfuls
 Sugar.....1/2 tablespoonfuls
 Tube mustard...1/2 teaspoonfuls
 Pepper.....a little

How to make

- ① Cut cabbage and purple cabbage in tiny pieces and sprinkle salt slightly.
- ② Mix all the (A) materials.
- ③ After ① gets softened, dry water of ① mix them with ②.

Potato salad

Cooking materials

Potato.....2
 Salt.....a little
 Onion...small 1/4 piece
 Cucumber...1/2 piece
 Ham (thin slice)...2 rolls
 Sweet corn.....1.8 oz
 Salt.....a little
 Pepper.....a little
 Mayonnaise.....1 oz

How to make

- ① Wash potatoes and put them into the pot without peeling skin. Add enough water and salt into the pot and boil potatoes for about 40 minutes until bamboo stick goes through potatoes smoothly.
- ② Cut onion in thin slices, slightly wash slices in water and get rid of water from them. Cut cucumber in thin round slices and cut ham in pieces enough for one bite.
- ③ Peel the skin of ① potatoes and mash them.
- ④ Add ② and sweet corn to ③, and mix them.
- ⑤ Add salt, pepper, mayonnaise to ④ and mix them entirely.

Memo

Other ingredients can be arranged for your taste.

Fruits topping

Banana chocolate

Cooking materials

Banana.....appropriate
 Chocolate sauce.....appropriate
 (Off the shelf)

How to make

- ① Remove banana skin and cut bananas in round slices.
- ② Put procedure ① banana on the baked waffle and pour chocolate sauce on top.

Strawberry milk

Cooking materials

Strawberry.....appropriate
 Condensed milk.....appropriate

How to make

- ① Remove strawberry leaves and cut the strawberries in round pieces.
- ② Put procedure ① strawberries on the baked waffle and pour condensed milk on top.

Memo

Fruits for topping can be arranged to seasonal fruits for your taste.

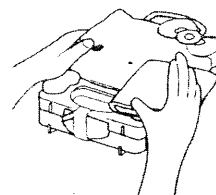
CARE AND MAINTENANCE

Cleaning

- Make sure to unplug and cool down the unit before cleaning.
- Do not use benzine, thinner, polishing powder, scrubbing brush or nylon scrubbing brush. Such matters could damage the surface of the unit.
- Never submerge the unit in water or use a cloth that is excessively wet and dripping.

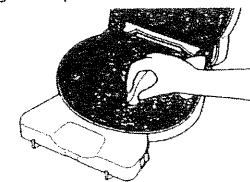
Main unit

Wipe the main unit with a neutral detergent soaked cloth, and wipe the unit again with water by a cloth to get rid of detergent.



Surface of the plate

After the plate has cooled down to room temperature, wipe off the stain with a water soaked cloth or paper napkin.
 * Be sure to cool the plate down to room temperature before cleaning. High temperature causes burning.



Power cord

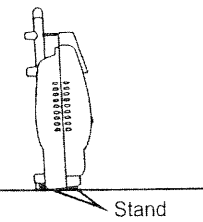
In case there is any stain on the power cord, wipe off the stain with a dry cloth.



Storage

You can stand the unit upright as shown on the right to save storage space.

* Do not hang the unit using the carrying handle on the wall.



Any troubles?

Please check the following matters before requesting repair.

Trouble case

- Pilot lamp is not turned on.
- Plate is not heated.
- Pilot lamp is turned on and off during cooking.
- The case (top) is rattled.

Place for checking

- Is the unit plugged in the power outlet?
- Did you turn on the switch?
- Is the unit plugged in the power outlet?
- Did you turn on the switch?
- This unit has a built-in thermostat to prevent overheating and pilot lamp is turned on and off automatically. This is not a fault.
- Small space is made between cases (top) (bottom) to allow for swelling of the dough during the cooking. This is not a fault.

After checking the above matters and if you still have troubles, stop the usage of this unit immediately. There is no user serviceable parts inside. Never attempt to open this unit to repair. Taking this unit apart could be dangerous if not performed by an authorized repair center and will void your warranty.

Specification

Power source	AC 120V, 60Hz	Weight	About 5 lbs
Power consumption	520W	Cord length	About 32"
Outer dimension	9(W) x 12(D) x 4(H) inches		

Service

Please refer to the instructions on the enclosed warranty card for returning your unit for service.

Distributed by:

Spectra Merchandising International, Inc.

Chicago Industry Tech Park

4230 North Normandy Avenue

Chicago, IL60634, U.S.A

Please have model number ready,

for Customer Service, call 1-800-777-5331

Printed in China

